

# Kwass

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **23**
- SRM **4.5**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **0 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilszeński	5 kg (66.7%)	80 %	5
Grain	Pszeniczny	2.5 kg (33.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Simcoe	25 g	30 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Dry	33 g	Fermentis